



Pork Cutlets in Breadcrumbs

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SUMMARY

Using the bare minimum of ingredients, anyone can prepare this tasty pork treat from the [upcraft.it](#) blog.

Step 1 — Pork Cutlets in Breadcrumbs



- Remove any bones from the pork, and tenderize the meat using a tenderizer or a rolling pin.

Step 2



- Season the pork liberally with salt and pepper.

Step 3



- Dip the pork into beaten egg, and then into breadcrumbs. The egg will help the breadcrumbs to stick to the chop. Repeating the dipping a couple of times will give a thicker, more batter-like coating.

Step 4



- Drop the coated pork into a deep-fat fryer and cook until the breadcrumbs are golden brown.
- Resist eating the chops until they are cool.
- Serve with a green salad and coleslaw for maximum taste.

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